



FEAST MENU

£46 per guest
all dishes are served to share

grilled flatbread, cassava hummus, rose harissa, parmesan v

squid & chorizo salad, frisée, lime & quince dressing gf

soul fried wings, Bajan pepper sauce

skewers:

tempura broccoli, sesame glaze vg
spiced lamb, mint, almond aioli n/gf

five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf

pea falafel, crispy kale & chickpeas,
squash, tahini, yoghurt, parisian cucumber v/gf

lobster lasagne

red miso chicken, chestnut bisque,
wild mushrooms crème fraîche n
or
côte de boeuf, 40 day aged, native breed,
East Anglia gf (£5 supp. per guest)

grilled garlic sourdough v

kale, chilli, garlic vg/gf

mixed leaf salad vg/gf

hot cinnamon doughnuts, chocolate dip v

Riding House macarons v/n/gf

100% OF SERVICE CHARGE GOES TO THE TEAM